



LADY HILL WINERY
True Northwest

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Winemaker: Dan Duryee
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2017 Proceedo Red

Red Willow [95%], Slide Mountain [5%]
Columbia Valley AVA

WINEMAKER NOTE

The Proceedo (meaning, “to go forward”) label is the wine buyer’s next step to experiencing the True Northwest flavors of Lady Hill Winery. Using premier regional grapes from heritage Northwest vineyards—including Barbera and Sangiovese from Washington’s Red Willow Vineyard, the first planting of these grapes in the Northwest—Proceedo wines are Northwest expressions of classic Piedmontese and Tuscan-inspired varietals and red blends.

2017 vintage started out as a refreshing break from the past number of years where early spring heat seemed to set the stage for hot ripening conditions. The cold, wet winter led to a later than average bud break roughly two weeks behind historical averages. The cool trend continued until summer, where the warmth of July and August pushed heat units up and set harvest back on schedule. Forest fires throughout the Pacific Northwest had growers and winemakers alike worried about the possibility of smoke taint, but thankfully we were spared the wrath. Early Fall rains and a September cool down seemed to stall sugar levels allowing flavors to develop and acidity to remain high.

VARIETALS: Sangiovese (73%), Barbera (21%), Syrah (6%)

PRODUCTION: 460 Cases

ALCOHOL: 14.9%

PROFILE

Shades of firebrick, mahogany and maroon reflect a tone of very subtle oxidation typical of Sangiovese based blends. Lifted aromas of Bing cherry and boysenberry mingle with loads of barrel spice and licorice rope. Flavors of red berry and cinnamon red hots harmonize with an earthy tobacco leaf as chalky tannins and a racy acidity prepare your palate for food. Inspired by the everyday drinking Rossos of Central Italy, this new world Tuscan look alike is built for early consumption next to a wide range of classic faire.

PAIRING

Grilled burgers and brats, charred veggie lasagna or a wedge of aged pecorino.